



"ACRE CELEBRATES THE PLENTY AND HISTORY OF OUR SOUTHERN LAND AS WE GROW FRUITS, VEGGIES, AND HERBS IN OUR GARDENS AND ORCHARDS."

S U M M E R 2 0 2 5

CHEF/OWNER DAVID BANCROFT
GM JOHN DAVID HAMMOND
SOUS CHEF ANDREW DAVIS
SOUS CHEF ALEX STRICKLAND

@ACRERESTAURANT

S T A R T E R S

FRESH SHUCKED OYSTERS*

- spicy cocktail sauce, fresh horseradish, saltines (6ea)
- murder point, sandy bay, al..... \$22
- isle dauphine, dauphin island, al..... \$22
- BAKED OYSTERS..... \$13
- pepper jack butter, conecuh jam (3ea)
- "CHICKEN FRIED" BACON..... \$9
- sawmill gravy, vermont maple syrup, bbq pecans
- LACQUERED CORNBREAD..... \$10
- hot-honey butter, 'anson mills' benne seeds
- FRIED BLUE CRAB CLAWS..... \$25
- horseradish aioli, spicy cocktail, lemon

- BLACK ANGUS BEEF TARTARE*..... \$12
- garlicky-caper relish, asher blue sauce, radish, stinson sourdough
- FRIED OKRA BASKET..... \$13
- hornsby farm's okra, creole remoulade
- FRIED GREEN TOMATOES..... \$17
- marinated gulf blue crab, pimento cheese, creole remoulade
- CAESAR SALAD..... \$11
- garlicky-anchovy dressing, ralf's romaine,
- stinson sourdough croutons, parmigiano-reggiano
- STRAWBERRY-WALNUT SALAD..... \$12
- spinach, bacon, blue cheese, sherry-honey vinaigrette

B U T C H E R ' S B L O C K

house-made charcuterie & southern cheeses from locally sourced & humanely raised animals

- BUTCHER'S BOARD \$18
- four house cured meats, pickles,
- pecan mustard, garnishes, benne crackers
- CHEESE BOARD..... \$16
- three southern cheeses, seasonal preserves,
- peanut brittle, benne crackers

"SOLID OAK" SAMPLER \$30
all the charcuterie, all the cheeses,
all the fixin's...family style!

- [CHARCUTERIE] SHIITAKE SAUSAGE \$7 || SAUCISSON SEC \$7 || COPPA \$7 || PORK RILLETES \$7
- [CHEESES] ASHER BLUE \$5 || GREEN HILL BRIE \$6 || PIMENTO CHEESE & CHIPS \$9
- [EXTRAS] SEASONAL PICKLES* \$4 || PECAN MUSTARD* \$2 || HOUSE PRESERVES* \$2 || BENNE CRACKERS \$2

in our gardens

heirloom beets, heirloom radishes, lettuces, lacinato kale, parsley, cilantro, blueberries, blackberries, strawberries

in our orchards

key lime, satsuma, meyer lemon, valencia orange, arbequina olive, bay laurel, peaches, pears, figs, persimmon, crab apples, plums



F A R M E R ' S " C O - O P "

a group of persons who cooperate for their mutual social, economic & cultural benefit

- BAKED SWEET POTATO..... \$9
- goat cheese butter, fermented chili-honey, za'atar spice
- HEIRLOOM TOMATO SALAD..... \$11
- cherokee purple tomato, hearth smoked bacon, sweet corn dressing, hornsby farms fried okra
- MARINATED GOLDEN BEETS..... \$10
- whipped feta, pickled sultanas, benne seeds, basil, mint

∞ S U P P E R ∞

- CHILI SPICED 16 OZ PORK TOMAHAWK \$ 44
- avocado salsa verde, salsa macha, cilantro, charred lime
- CORNMEAL CRUSTED ALASKAN HALIBUT \$ 37
- blue crab & sweet corn maque choux, parking lot pear salad, brûléed grapefruit
- HOKKAIDO DIVER SCALLOPS \$ 40
- apple potlikker, crispy lotus root, conecuh xo, mint, basil
- GULF BROWN SHRIMP RIGATONI \$ 35
- bronze cut pasta, fried okra, basil, hot-house tomato, "deckhand butter"
- 'MAPLE LEAF FARMS' DUCK BREAST \$ 38
- goat cheese risotto, ancho chili-honey, ginger, brown beech mushrooms, mint, cilantro
- REDFISH ON THE HALFSHELL \$ 42
- "deckhand butter", crispy brabant potatoes, parsley, charred lemon, capers
- GRILLED BEEF TENDERLOIN \$ 62
- whipped potatoes, roasted duck jus, garlicky haricot verts

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. In Alabama, we fry in peanut oil. -items can be made to accommodate gluten free requests.
Beginning August 1st, 2024 all credit card transactions will be charged an additional 3% surcharge fee to help offset processing costs. This amount is no more than what we pay in fees. There will be no surcharge for debit, cash or check transactions.